

Dinner

SELECT 1 SALAD & 3 ENTREES TO OFFER YOUR GUESTS
BREAD SERVICE INCLUDED

SALADS

Mixed Green Salad

*citrus vinaigrette, crispy
potato sticks & Pecorino
Romano cheese
gf veg

Caesar Salad

*tossed with traditional Caesar
dressing, garlic crouton & light
shavings of Parmigiano Reggiano*

Grape & Walnut Salad

*mixed greens with
gorgonzola crumbles & citrus
walnut vinaigrette
gf, veg

ENTREES

*Fresh Branzino Francaise

*sautéed in a light batter with lemon Pinot
Grigio sauce, over vegetable rice
gf

Penne With Sausage

*roasted red peppers, tomato sauce & baked
fontina cheese*

Eggplant Lasagna (noodle free)

*layers of eggplant, with both tomato &
besciamella sauce, baked with fontina
cheese & served with a side of sautéed
vegetables
gf, veg

Vegan Bolognese

*plant based meat & mushroom bolognese
sauce, tossed with gf penne pasta & vegan
parmesan cheese
gf, v, df

Crab Filled Chicken Breast

Demi glace cream sauce with vegetable rice

Cabernet Braised Short ribs

*in a vegetable tomato-beef broth over
creamy polenta
gf

Grilled Chicken Eggplant & Mushrooms

*grilled eggplant, maitake mushrooms &
balsamic reduction with vegetable pasta*

*Breaded Stuffed Pork Medallions

*spinach-fontina cheese filling, Marsala
wine sauce, garlic potato puree*

UPGRADED OFFERINGS

+ \$10/ORDER

*Seared Beef Tenderloin

*USDA Prime Filet with porcini
mushroom rub, pan seared in
Madeira wine sauce, over
sautéed spinach and creamy
polenta
gf

*Grilled Fresh NZ Snapper

*oyster mushroom & sugar snap
pea in a delicate mushroom
sauce, over cauliflower puree
gf

*Roasted Shrimp w/ Seafood Stuffing

*bright lemon oil sauce &
Cacio e Pepe linguine*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness